

U.S.S.N. 10/500,945
Page 2

Amendment to the Claims

1. (Currently amended): A browning composition for application to a ~~substrate~~ foodstuff, said browning composition comprising: a browning agent, said browning agent ~~further comprising a sugar or sugar acid having at least two carbonyl groups; and an~~ amine source.
2. (Cancelled)
3. (Currently amended): The browning composition of ~~claim 2~~ claim 1, wherein said ~~sugar or sugar acid is 2,5-di-keto gluconic acid.~~
4. (Currently amended): The browning composition of ~~claim 2~~ claim 1, wherein said amino source is an amino acid.
5. (Currently amended): The browning composition of ~~claim 2~~ claim 4, wherein said amine source is lysine.
6. (Currently amended): A method for preparing a ~~feed-stuff~~ foodstuff for browning in a microwave oven, the method comprising: providing a browning composition comprising a ~~sugar or sugar acid having at least two carbonyl groups~~ as a browning agent; and incorporating said browning composition in a foodstuff.
7. (Currently amended): The method of claim 6, wherein said step of incorporating said browning composition in a foodstuff includes the step of topically applying said browning composition to the ~~feed-stuff~~ foodstuff.
8. (Currently amended): The method of claim 6, wherein said step of incorporating said browning composition in a foodstuff includes the step of mixing said browning composition into said ~~feed-stuff~~ foodstuff.

GC705-2AM 12-05

U.S.S.N. 10/500,945
Page 3

9. (Currently amended): The method of claim 6, wherein said ~~feed stuffs~~ are foodstuff is selected from the group consisting of turkey, sausage casings, chicken, biscuits, pizza, pie covering and ~~or~~ hash brown potatoes.
10. (New): The browning composition of claim 1, wherein the sugar acid is a hexose sugar acid substituted compound having between two and four carbonyl groups.
11. (New): The browning composition of claim 10, wherein the hexose sugar acid is a gluconic acid derivative.
12. (New): The browning composition of claim 11, wherein the gluconic acid derivative is 2-keto-L-gulonic acid (2KLG), 2-keto-D-gluconic acid (2KDG), 5-keto-L-gluconic acid (5KLG); or 5-keto-D-gluconic acid (5KDG).
13. (New): The browning composition of claim 1, wherein the sugar acid has three carbonyl groups.
14. (New): The browning composition of claim 4, wherein the amino acid is lysine, arginine, histidine or combinations thereof.
15. (New) The method according to claim 6 further comprising adding an amine source to the browning composition.
16. (New): The method according to claim 15, wherein the amine source is an amino acid or combination of amino acids.
17. (New): A browning composition for application to a foodstuff comprising 2,5-diketo-gluconic acid as a browning agent and an amine source.
18. (New): The browning composition of claim 17, wherein the amine source is an amino acid or combination of amino acids.

GC705-2AM 12-05

U.S.S.N. 10/500,945

Page 4

19. (New): The browning composition of claim 17, wherein the foodstuff is a meat product or meat by-product.
20. (New): The browning composition of claim 17, wherein the foodstuff is a dairy product.
21. (New): The browning composition of claim 17, wherein the foodstuff is a baked good.
22. (New): The browning composition of claim 17, wherein the foodstuff is a starch and carbohydrate product.
23. (New): The browning composition of claim 17, wherein the foodstuff is a vegetable product.